



Jaindl Farms Fresh Turkey FAQ

Where are these turkeys raised?

They are raised on family farms in Southeastern Pennsylvania.

Are there GMOs in the turkeys' feed?

While we cannot make a non-GMO claim for Jaindl's all-natural* line, they grow their own feed to ensure turkey health and sustainability.

My turkey feels hard, like it is frozen. I thought the turkeys were fresh?

Your turkey is fresh! In order to preserve freshness, each turkey is chilled immediately after harvest to around 26 degrees Fahrenheit, just cold enough to create a crust of ice around the bird. The crust prolongs the life of the turkey and prevents bacterial growth, while also preserving the tender, juicy flavor. This is an industry-standard practice which you will find on almost all commercially available fresh turkeys. A frozen turkey is a turkey which has been chilled to 0 degrees Fahrenheit or colder. Our turkeys have never been frozen.

Are the turkeys free range?

The all-natural turkeys are raised in naturally-ventilated barns where they have ample space to roam. These buildings provide them with shelter from weather extremes, protection from diseases that wild fowl carry, and easy access to fresh feed and water on demand. By providing a free roaming atmosphere, temperature-controlled housing, and plenty of feed and water, our turkeys thrive well in a stress-free environment. They are free to roam, but protected from environmental stresses.

Are the turkeys humanely raised?

Jaindl Farms practices exceed the industry standard as outlined by the National Turkey Federation and received an "Excellent" score on the Safe Quality Food (SQF) audit, a private third-party certification. The turkeys are raised humanely in a stress-free environment, and their programs are audited by outside entities recognized as top authorities on animal welfare.

